

Making Familiar Desserts Special



This delectable cake is made with a dark cocoa.

(NAPSA)—When it comes to making favorite desserts even better, chocolate can really sweeten the deal. The right kind of chocolate can add a delicious twist to most any dessert and help bring smiles to your family and friends.

For instance, home bakers can now use Hershey's Special Dark Cocoa to add a rich, chocolate flavor to their favorite recipes. Crafted using Dutch processing techniques, the cocoa has a deep, dark color and smooth, sophisticated taste. It can be substituted for regular cocoa in many cakes, cookies, pies and desserts that call for cocoa. In particular, this recipe may become one of your favorites.

Hershey's "Especially Dark" Chocolate Cake

2 cups sugar
1¾ cups all-purpose flour
**¾ cup Hershey's Special
Dark Cocoa**
1½ teaspoons baking powder
1½ teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
½ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
**"Especially Dark"
Chocolate Frosting (recipe
follows)**

1. Heat oven to 350° F. Grease and flour two 9-inch round baking pans.

2. Combine dry ingredients in large bowl. Beat in eggs, milk, oil and vanilla on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour into prepared pans.

3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely. Frost with recipe below. Serves 10 to 12.

Hershey's "Especially Dark" Chocolate Frosting

**½ cup (1 stick) butter or
margarine**
**⅔ cup Hershey's Special
Dark Cocoa**
3 cups powdered sugar
⅓ cup milk
1 teaspoon vanilla extract
**Melt butter. Stir in cocoa. Alternately add powdered
sugar and milk, beating to
spreading consistency. Add
small amount additional
milk, if needed. Stir in
vanilla.**

About 2 cups frosting.

For more recipe ideas and tips visit www.hersheykitchens.com.